

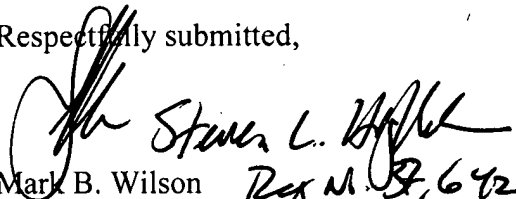
REMARKS

The specification has been amended to correct the heading in Table 1. No new matter is added by entry of this preliminary amendment.

It is believed that no fee is due with this communication, however, should any fees under 37 C.F.R. §§ 1.16 to 1.21 be required for any reason relating to the enclosed document, the Commissioner is authorized to deduct or credit said fees from or to Fulbright & Jaworski Deposit Account No. 50-1212/SONN:056US.

The Examiner is invited to contact the undersigned attorney with any questions, comments or suggestions relating to the referenced patent application.

Respectfully submitted,


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Stabilization test results

TABLE 1

Stabilization Tests by Additives					
AFTER pressing procedure	Additives % (w/w)	Remarks	Values after 1 week		Interpretation
Ascorbic acid E300	0.01% to 2.5%		+++	^	Shows good stabilization
Lemon pressed juice	0.01% to 10%	Brightens	++/+++	^	Shows good stabilization
Black currant juice	0.05% to 10%	Self-coloration	+		Stabilization potential present
Elderflower extract	0.05% to 10%		+	^	Stabilization potential present
Sallow thorn juice	0.05% to 10%	Flocculation self-coloration	+	^	Stabilization potential present
Octyl gallate E311	0.01% to 2.5%		-	^	Slight stabilization potential
Pressed juice green pepper	0.05% to 10%	Self-coloration	-	^	Tests with red pepper
Pressed juice from broccoli	0.05% to 10%	Self-coloration	-	^	Was not further pursued
Pressed juice from cabbage	0.05% to 10%	Self-coloration	-	^	Was not further pursued
DURING pressing	Additives % (w/w)				
Whole lemon (COF, untreated)	5% to 10%	Brightens	+++	^	Shows excellent stabilization potential; optimization with regard to minimum concentration used
Elderflower extract	5% to 10%		+++	^	Shows excellent stabilization potential; optimization with regard to minimum concentration used
Black currant juice	5% to 10%	Self-coloration	++/+++	^	Shows good stabilization potential; "native" raw material; self-coloration to be considered
Sallow thorn juice	5% to 10%	Strong flocculation, self-coloration	++/+++	^	Shows good stabilization potential; slight self-coloration and strong flocculation to be considered
Whole red pepper	5% to 10%	Self-coloration	++/+++	^	Shows good stabilization potential; slight self-coloration to be considered; nitrate drag-in ?
Potato juice Reference samples "stored"	-		--	^	Strong discoloration within extremely short time - already during pressing
Potato juice Reference samples "farm-fresh"	-		+/-	^	Pressed juice from farm-fresh potatoes shows relatively good stability under cooling and exclusion of air.